

from the kitchen

By Joan Pinkham

In Grandma's day, "dainty missives and love tokens" were fashionable as Valentine gifts. Feb. 14 is again coming our way, but our approach is much simpler, though no less sentimental. Not for us the horseshoe-shaped flower pieces trimmed with satin ribbons in "harmonious colors." Bonbons in fancy baskets, dainty booklets ornamented with ribbon, lace and



flowers are not quite what we expect from our Valentine. Fans, according to the author, were the most popular Valentine gift the previous year. Made of gauze, silk, satin or feathers, they were decorated with hand painting, embroidery, lace and spangles, with

Duck Art Fund Raiser

Plenty of ducks will be flying at the **Minot's Ledge Chapter DU** fund-raising party, **March 31**. The waterfowl won't actually be in flight inside but will be viewed in the many pieces of unusual waterfowl art on display and being auctioned. Among the highlights of the event will be the auction of the Ducks Unlimited 1978-79 Artist of the Year art print.

This highly colorful print, titled, 'Fall Kaleidoscope - Wood Ducks,' is one of a very limited series of prints from an original oil painted for the DU program by Artist of the Year, **Owne J. Gromme**. The colorful original painting, featuring the Wood Duck, was created especially for Ducks Unlimited by one of the nation's renowned nature artists. The Artist of the Year

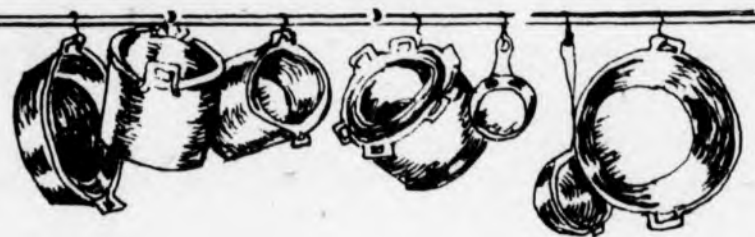
handles of ivory, sandalwood, silver or ebony. Less elaborate, but one way of showing our family we care, would be to serve this very special casserole called **Hope's Crabmeat and Rice**. "Hope" is Hope Warren of Cohasset, and the recipe is among those found in a cookbook she was nice enough to lend me called **Seconds Please** consisting of recipes from old family collections, favorites from all over the world.

2 T Margarine
1/4 c. celery, chopped
2 T green pepper, chopped
2 T onion, chopped
1 6 oz. can crabmeat
1 1/4 oz. can mushroom pieces
1/4 c. chopped ripe olives
4 oz. Swiss cheese, grated
Salt and pepper
1 c. med. white sauce
1 c. cooked rice
dry bread crumbs
1/4 c. slivered almonds

Saute celery, pepper and onion in 2 T margarine til limp, about 5 to 6 min. Combine crabmeat, mushrooms, olives and cheese. Combine white sauce with sauteed

print is one of a high quality limited edition of 1,250, each print personally inspected, numbered and signed by the artist, and impressed with the official Ducks Unlimited seal. The print is impressive in size — 26 inches by 17.3 inches, painstakingly lithographed on heavy, quality paper, 32 inches by 24 inches.

These special, limited edition art prints — personally signed by the DU Artist of the Year, **Owne Gromme**, will not be available in any other place or manner — they must be purchased at auction at DU's fund-raising events. So, here's your chance to bid on and perhaps own one of these rare and unusual nature prints. Plan now to attend S. Shore Country Club's at Hingham, on March 31.



vegetables, crab mixture and rice. Pour into buttered 1 qt. casserole. Sprinkle bread crumbs and almonds on top and bake 350 degrees for 30 min. Serves 3 or 4.

Who wouldn't feel just a little bit special knowing someone took the time to make these Easy Rolls for Valentine's Day dinner. When Marge Clark and her husband were in Georgia last month at a business convention, Georgia cookbooks were being given away. This recipe is from an Atlanta housewife, and the beautiful part is that this mixture can be stored in the refrigerator for several weeks and used as needed.

3 pkg. dry yeast dissolved in 1/2 c. warm water
5 c. self-rising flour, unsifted
1/4 c. sugar
1 tsp. soda
1 c. shortening
2 c. lukewarm buttermilk

Dissolve yeast and set aside. Mix flour, sugar and soda. Put in shortening. Add buttermilk and yeast. Mix well. Place desired amount of dough on cloth and roll out. Cut with biscuit cutter, or make shaped rolls. Let warm to room temperature before baking in 350 degree oven for 15 to 20 min.

'Think pink' when you're planning your Valentine dinner and serve a pretty dish such as this Shrimp Bisque. This is another recipe from "A Georgia Cookbook."

1 10 1/2 oz. can undiluted mushroom soup
1 10 1/2 oz. can undiluted bisque of tomato soup
1 soup can milk
1 c. chopped raw shrimp

1 T sherry
1/2 tsp. Worcestershire
In medium saucepan over low heat, heat all ingredients, stirring often, until hot and shrimp turns pink.

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